

Marble Caves distills with local fruits

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IVN Contributing Writer

Rod Warner, owner and founder of Cave Junction's Marble Caves Distillery, opened the doors to his tasting room last year and has been hard at work refining his business ever since. The idea for opening a distillery struck Warner rather suddenly one day. While he was sitting in a chair outside, enjoying the sunshine of his property, Warner observed a flock of deer gobbling up as many of the apples off his trees as they could manage. He thought it was a bit of a shame that the apples were going to waste so he started pursuing his Oregon Liquor Control Commission (OLCC) license.

Although Warner got his state (OLCC) license back in 2014 it took him another year to get his federal license. Warner initially started pushing his wares in OLCC regulated liquor stores but soon found that the massive amount of taxes placed on liquor by the state along with other expenses made it nearly impossible to make a reasonable profit. After some thought, Warner got an OLCC agent license, started representing himself, built a tasting room then started selling the liquor himself so as to keep the prices down to a more reasonable level.

Before jumping into the liquor business, Warner worked for DuPont USA as a field development representative for nearly 20

years. After that, he taught at Bonita Vista High School in Chula Vista California as a bilingual biology teacher.

The craft distillery produces no more than 10 gallons at a time with the time proven copper pot method and specializes in rum, brandy and grappa. Grappa is traditional European liquor made from whole grape clusters, stems, seeds and all. Marble Caves Distillery currently produces four different types of liquor: pear brandy, apple brandy, grappa and rum. It also offers a lightly sweetened blackberry rum liqueur flavored with wild local blackberries.

Marble Cave's brandy is made with pears and apples sourced directly from the trees on Warner's property. After harvesting the fruit, Warner and his wife hand slice and inspect it for rot or other undesirable qualities. Should any be present then the fruit is discarded. "I really like the fruit brandies," Warner said, "I think they're under appreciated. They're a big deal in Europe—when I get people from Europe they know exactly what that is."

The grappa's grapes are sourced from Foris Vineyards and the rum is, unlike many mass marketed types of rum which use cane sugar, made from high quality black pearl molasses for a more unique flavor. Certainly classified as a family business, Warner's son who lives in Grants Pass occasionally assists his father at the distillery and is in charge of drafting up advertisements and brochures.



(Photo by Dan Mancuso, Illinois Valley News)

Rod Warner in his tasting room Friday, Oct. 20. Warner currently pours five different spirits.

Warner said that he's experimenting with new blends and distillation techniques to further add to his menu of craft sprits. "That's the advantage of having a small deal like this,"

Warner said, "I can experiment." The tasting room, located at 7247 Holland Loop Rd, is open Friday to Sunday 1 p.m. to 5 p.m. in the winter and Thursday to Sunday 1 p.m. to 6 p.m. in the summer.

Healthy U News: by Nicole Rensenbrink

Hygiene

When living in a city, people who can afford too are often expected to dress nicely or at least put on a clean shirt and pair of slacks, whenever heading out into the public. In the country, not so much. A nice benefit of country living is that the dress code is often a lot more relaxed. More people work and play outdoors and when they stop by the grocery store at the end of their day, they are dirty. It's no big deal.

That said, good hygiene remains a huge factor in good health and social acceptance.

As cold season approaches, the

quality of our hygiene can not only have a huge impact on how sick we get ourselves, but also on how sick we make others. Colds are spread by sneezing and, more frequently, by our hands touching surfaces that have been touched by sick people. We might grab a door knob just touched by a cold carrier. According to commoncold.org, at that point the virus on our fingers could then be transferred into our nose and eye by finger to nose or finger to eye contact. Viruses deposited in the nose travel down the tear duct into the nose. Once in the nose, a cold virus is transported to the adenoid area where a cold begins. So, to avoid clods, wash your hands

frequently and use tissues when touching your eyes and nose to prevent that contact.

Handwashing is key to preventing other nasty diseases as well. Botulism, shigellosis, amoebiasis, diarrhea, and some infections are among those warned about on thehealthsite.com.

Good oral hygiene does a lot more than make it a tolerable experience when someone whispers in your ear. Our immune systems attack infections caused by the bacteria that builds up in our mouths when we don't clean our mouths. Our gums become inflamed and this situation can eat at the gums and bones that hold teeth in place.

Inflammation that starts in the mouth can create serious problems in other parts of the body too. Problems originating here have been tied to premature or low birth weight babies, diabetes, osteoporosis, arthritis pain and obesity (webmd.com).

Those who don't bathe nor do laundry effectively are most at risk for social exclusion. Stinky bodies and clothes are unpleasant to the nose and people tend to recoil when near them. Some folks are unable to afford laundry services and don't have running water. Yet, most who have problems in this area seem to suffer from the lack of ability to detect their stench. If you are always

home in a house that smells like cat pee, you probably won't notice the fainter odor sticking to your clothes when you're riding along in a friend's car. You might never know why she makes a face at you or eagerly ushers you out of her car. Whether it's an old sweat stench that clings to an otherwise clean looking shirt or the cannabis reek that follows you like a cloud, when in doubt about whether you stink or not, ask someone to be honest with you about it who doesn't share the issue.

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